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Fagor Commercial 670041920

Fagor 670041920 Ucook Induction Cooktop User Manual

Model: 670041920

Introduction Safety Instructions Product Overview Setup Operating Instructions Maintenance Troubleshooting Specifications

1. Introduction

This manual provides essential information for the safe and efficient operation of your Fagor 670041920 Ucook Induction Cooktop. Please read all instructions carefully before using the appliance and retain this manual for future reference.
The Fagor Ucook Induction Cooktop is designed for portable cooking, offering a compact and energy-efficient solution for various environments such as dorms, studio apartments, or RVs. It utilizes induction technology to heat cookware directly, providing fast and precise temperature control.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

- Do not use appliance for other than intended use.
- Ensure cookware is compatible with induction cooktops (magnetic bottom).
- Do not place metallic objects such as knives, forks, spoons, lids, cans, or aluminum foil on the induction cooktop as they can become hot.

3. Product Overview

The Fagor Ucook Induction Cooktop features a sleek glass surface and intuitive controls for efficient cooking.



Figure 3.1: Top view of the Fagor Ucook Induction Cooktop, showing the induction cooking zone and control panel.

Control Panel Features:



Figure 3.2: Detailed view of the control panel, including the digital display and touch-sensitive buttons.

- **Power Button ( ):** Activates or deactivates the cooktop.
- **Timer Button (◷):** Sets the cooking timer.
- **Temperature/Power Level Button:** Toggles between temperature and power level settings.
- **Increase/Decrease Buttons (+/-):** Adjusts temperature or power levels.
- **Digital Display:** Shows current temperature, power level, or timer settings.

4. Setup

1. **Unpacking:** Carefully remove the cooktop from its packaging. Retain packaging for storage or return if necessary.
2. **Placement:** Place the cooktop on a stable, flat, heat-resistant surface. Ensure there is adequate ventilation around the unit. Do not block the air vents located on the underside or sides of the cooktop.
3. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet. Ensure the outlet is properly grounded.
4. **Initial Cleaning:** Before first use, wipe the glass surface with a damp cloth to remove any dust or residue from manufacturing.



Figure 4.1: Side view illustrating the elevated design for proper ventilation.

5. Operating Instructions

5.1 Compatible Cookware

The Fagor Ucook Induction Cooktop requires cookware with a magnetic bottom. To test if your cookware is compatible, place a magnet on the bottom of the pot or pan. If the magnet sticks, the cookware is suitable for induction cooking.

- **Compatible:** Cast iron, enamel iron, stainless steel with a magnetic bottom, flat-bottomed pots/pans with a diameter of 4.7 to 10.2 inches (12 to 26 cm).
- **Incompatible:** Glass, ceramic, copper, aluminum, or stainless steel without a magnetic bottom.



Figure 5.1: Example of compatible cookware (pressure cooker) on the induction cooktop.

5.2 Basic Operation

1. **Power On:** Place compatible cookware with food on the center of the induction cooking zone. Plug in the unit. Press the Power button ( ) to turn on the cooktop. The display will illuminate.
2. **Select Mode:** The cooktop typically defaults to a power level or temperature setting. Use the "Temp/Level" button to switch between temperature mode (Fahrenheit) and power level mode.
3. **Adjust Settings:**

- **Temperature Mode:** Use the Increase (+) or Decrease (-) buttons to set the desired temperature between 140°F and 465°F.
- **Power Level Mode:** Use the Increase (+) or Decrease (-) buttons to select one of the 8 power levels.

4. **Cooking:** The cooktop will begin heating the cookware. The digital display will show the selected setting.
5. **Timer Function:** Press the Timer button (◷) to activate the timer. Use the Increase (+) or Decrease (-) buttons to set the desired cooking time. The cooktop will automatically shut off when the timer expires.
6. **Power Off:** After cooking, press the Power button ( ) to turn off the cooktop. The fan may continue to run for a short period to cool the unit.



Figure 5.2: The cooktop in use with a frying pan, demonstrating typical cooking operation.

6. Maintenance and Cleaning

Proper maintenance ensures the longevity and optimal performance of your induction cooktop.

1. **Before Cleaning:** Always unplug the cooktop from the power outlet and allow it to cool completely before cleaning.
2. **Glass Surface:** Wipe the glass surface with a soft, damp cloth and a mild detergent. For stubborn stains, use a non-abrasive ceramic cooktop cleaner. Avoid abrasive pads, scouring powders, or harsh chemicals, as these can scratch or damage the surface.
3. **Control Panel:** Wipe the control panel with a soft, damp cloth. Ensure no liquid enters the control area.
4. **Exterior:** Clean the exterior housing with a soft, damp cloth.
5. **Air Vents:** Periodically check the air vents for dust or debris. Use a soft brush or vacuum cleaner to gently clear any

obstructions to ensure proper airflow.

6. **Storage:** When not in use, store the cooktop in a dry, safe place, away from direct sunlight and moisture.

7. Troubleshooting

If you encounter issues with your Fagor Ucook Induction Cooktop, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Cooktop does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the cooktop is securely plugged into a working outlet. Check circuit breaker.
Cooktop turns on but does not heat.	Incompatible cookware; no cookware detected; cookware not centered.	Use induction-compatible cookware. Place cookware centrally on the cooking zone. Ensure cookware diameter is within recommended range.
Display shows an error code (e.g., "E0", "E1").	Overheating; internal malfunction; sensor error.	Unplug the unit, allow it to cool, then plug it back in. If the error persists, contact customer service.
Cooktop makes a humming or buzzing noise.	Normal operation of cooling fan; vibration from cookware.	This is usually normal. Ensure cookware is flat-bottomed and stable.
Cooktop shuts off unexpectedly.	Overheating protection activated; no cookware detected for too long; timer expired.	Check for proper ventilation. Ensure cookware is present and compatible. Reset the timer if applicable.

8. Specifications

Feature	Detail
Model Number	670041920
Brand	Fagor Commercial
Power Source	Corded Electric
Wattage	1300 watts
Heating Elements	1
Temperature Range	140°F - 465°F
Power Levels	8
Controls Type	Knob
Material	Glass
Color	Black
UPC	735186008532, 793842402735

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